

## ALL YOU CAN EAT BRUNCH

55 per person

Includes all items below, subject to change due to availability or season. Prices indicate additional charges.

### SALADS & APPETIZERS

Select Three

**Oysters on the Half Shell\*** (gf)  
Add 1/2 oz. caviar + 8 ea.

**Jumbo Shrimp Cocktail (3 pcs)** (gf)  
calabrian chili cocktail sauce

**Arugula and Shaved Fennel** (gf, v, vg)  
roasted pine nuts, parmigiano, lemon vinaigrette

**Tuna Tartare Arancini\***  
carnaroli rice, herbs, lemon

**Veal Parmigiano Meatballs**  
marinara

**Classic Caesar** (v) † ††  
romaine, parmesan, croutons

**Garlic Cheese Bread** (v)  
marinara, pesto

**Prosciutto di Parma & Seasonal Fruit** (gf)  
aged balsamic, mint

**Bone Marrow Surf & Turf †** + 7  
rock shrimp, garlic butter

### ITALIAN BRUNCH FARE

Select Three

**Florentine Pancake**  
citrus, vanilla, toasted hazelnuts, whipped mascarpone

**Farmers Eggs\*** (gf)  
scrambled or fried, home fries, neuske bacon

**Caprese Avocado Toast\*** (v) † ††  
grilled country bread, heirloom tomatoes, mozzarella, aged balsamic

**Chicken Caesar Salad Eggs Benedict\***  
focaccia, poached egg, pecorino romano, caesar hollandaise

**Chicken & Waffles**  
crispy mary's chicken, candied pecans,  
calabrian crema, bourbon maple syrup

**Frittata Al Forno** (gf)  
italian tomatoes, mozzarella, zucchini,  
roasted peppers, basil pesto, fontina cheese

**Tiramisu French Toast**  
mascarpone, espresso, Kahlúa, organic maple syrup

**Steak & Eggs\*** (gf) + 10  
strip steak, zucchini hash, 3 eggs your way

### OMELETTES

**Classic Italian** mozzarella, diced tomatoes, fresh basil (gf, v)

**Mushroom & Prosciutto** crispy prosciutto, thyme, provolone (gf)

**Pesto & Sun-Dried Tomato** goat cheese, spinach, shallots (gf)

### HOUSE SPECIALTIES

Select Three

**Spaghetti Carbonara** guanciale, prosciutto, pancetta,  
pecorino, black pepper †

**Spicy Tomato Penne** cream, calabrese chili, parmesan (v) † ††

**Cavatelli Bolognese** ground veal, tomato, parmesan †

**Stuffed Chicken Parmigiano** house breadcrumbs

**Chilean Sea Bass Piccata** lemon, capers, butter (gf, v) + 12

### TRIMMINGS

Select Three

Nueski's Bacon

Caramella Home Fries (v)

Zucchini Hash (gf, v, vg)

Breakfast Sausages

Grilled Broccoli (gf, v) ††

Wagyu Steak Fries (gf) + 6

### FRESHLY SHAVED TRUFFLES

added to any dish + 39

### FIRE-ROASTED & GRILLED

#### CARNE (gf)

8oz Filet Mignon \* + 12

14oz New York Strip \* + 15

#### MARE

Branzino (gf) + 10

Salmon\* (v) † + 10

#### SAUCES (gf)

Peppercorn + 3

House Steak Sauce + 3

Salsa Verde (v, vg) + 3

#### TOP OFFS

Gorgonzola Crust (gf, v) + 3

Roasted Bone Marrow (gf) + 5

Jumbo Lump Crab (gf, v) + 7

### BOTTOMLESS BEVERAGES

per person, 2 hour limit

Bloody Mary + 39

Wheatley Vodka  
Premium House Bloody Mary Mix

Classic Mimosa + 39

prosecco  
Mix it your way: orange, pineapple, or cranberry  
Elevate your experience with Champagne + 79

Bloody Maria + 39

Código 1530 Blanco Tequila  
Premium House Bloody Mary Mix

### DESSERTS

+ 10 per item

**Signature Caramella Tart**  
dark chocolate custard, salted caramel

**Budino** (v) †  
citrus custard, pirouette cookies

**Tiramisu**

ladyfinger sponge, mascarpone, espresso

**NY-Style Cheesecake** (v)  
raspberry coulis, market berries

(gf) - Gluten-Free (v) - Vegan (vg) - Vegetarian † - Can Be Made Gluten-Free †† - Can Be Made Vegetarian

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.